State committee cites Betsy Carter's work

The Governor's Advisory Committee on Child Abuse and Neglect has recognized nine Virginians for their outstanding contributions to efforts to prevent child abuse and neglect.

At its meeting in Richmond June 1, the committee presented awards to:

Shelia Plott of Petersburg, James E. Holmes of Mechanicsville, Johanna Schuchert of Richmond, Raphael Abram Fischoff of Lynchburg, Laura H. Knapp of Monroe, Carol F. Arnold of Danville, Lois Langwitz of Dutton, Betsy Hurt Carter of Appomattox, a former child protective service professional who continues her involvement as a volunteer.

Betsy Hurt Carter has long been active in prevention of child abuse and neglect. A former protective service worker, she now represents the Lynchburg Region on the Multi-Discipline Team Sub-Committee of the Governor's Advisory Committee on Child Abuse and Neglect.

Professionally, Mrs. Carter became a social worker in the Lynchburg Department of Welfare in 1968. Later, she moved to the Henrico County Department of Social Services, and from there to the Virginia Department of Welfare as a foster care supervisor.

She later became a full time homemaker to care for her four children. She returned to her career in 1980 as a child protective service worker with the Appomattox Department of Social Services, where she organized the local Multi-Discipline Team. In 1981, she helped organize the volunteer program at the Appomattox agency. This volunteer group offered programs to help reduce incidence of child abuse.

For the past three years, she has served as Regional Representative on the Multi-Discipline Team Sub-Committee. In this role, she has been fully responsible for maintaining effective and open communication among the multi-discipline teams in the Lynchburg region.

She has also worked with the Parents' Anonymous Chapter in Appomattox and with the Junior Volunteer Program, serving ADC children in the Appomattox area.

The multi-discipline teams, referred to in several awards, are community-based groups of related professionals and volunteers who combine their efforts to prevent child abuse and neglect. The teams usually include child protective service workers from the city or county social service agency plus representatives from schools, mental health organizations, law enforcement, health, and community mental health agencies.

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Local resident sees 100 years

SAMUEL E. WITHROW, seated, center, celebrated his 100th birthday on Sunday. Helping him celebrate are five generations. Shown are members of the five generations. Judith Jackson Ringl, 4th generation; Gerry P. Ringl, 5th generation; Edna Withrow Ramsey, 2nd generation Fay Ramsey Jackson, 3rd generation; Kaye Jackson Harris, 4th generation; Ami Harris , 5th generation; Noah Jackson Harris, 5th generation; Samuel E. Withrow, 1st generation. (Photo by Bill Sherrod)

Samuel Withrow reached a milestone in his life last Friday, when he celebrated his 100th birthday.

Samuel, who lives with his son-in-law and daughter, Wilson and Geraldine Downey, in their home on Route 635 in Appomattox County, was born June 15, 1884 in Putman County, West Virginia.

His wife, Levinia Goodwin, whom he married Sept. 16, 1904, died in 1939. They had ten children, five of whom are still living.

His descendants include his five living children, 22 grandchildren, 37 great-grandchildren, and five great-great grandchildren.

The Downey home was the site of much excitement this weekend, when many of Samuel's descendants gathered to help him celebrate his 100th birthday.

Samuel spent his early years in the coal mines of West Virginia, where he started working at age 15.

He walked ten miles to work each day, through the steep mountains typical of the West Virginia terrain. The daily wage for his efforts was 50 cents.

He left the coal mines after his oldest son was seriously injured in a mining accident in the early 1920s.

When his wife passed away in 1939, he left West Virginia, and after re-locating in Kansas, he worked as a security guard.

In addition to working in the mines and at security jobs, Samuel spent some time "dabbling in politics, in a light manner," according to his daughter, Geraldine.

"His favorite pastime was always reading," comments Geraldine. "He used to get the Charleston Gazette in West Virginia, and read it from cover to cover."

While Samuel's eyesight prohibits him from reading now, his son-in-law, Wilson Downey, reads to him from the Holy Bible every day.

And he still enjoys chewing tobacco.

Samuel, who has seen many trends and customs in American society come full cycle in his 100 years, notes that there is one thing which has changed consistently, and in one direction, during the past century.

When asked what is the single greatest change he has seen in American society over the past 100 years, he answers, simply, "Prices."

Bloodmobile to visit here on Tuesday

The Red Cross Bloodmobile will visit Appomattox next Tuesday, June 26.

The vehicle will be at Liberty Baptist Church between noon and 6 p.m., according to Alice Martin, chairman of Appomattox County blood services.

Martin notes that there is a shortage of blood. "Predications are that there will be a shortage of as much as 400 units by the first week in July," she says.

Approximately 1,200 units of blood per week are needed for the hospitals in this area, according to Martin.

And, while the blood supply generally declines in July, August is an even worse month, with a high demand for blood and a decrease in donors, due to vacations and other factors.

"It is vitally important that we do our best to meet our quota this visit of the bloodmobile," she says. "With the summer months at hand, the hospitals are going to need all the help they can get."

New type of agribusiness established in Appomattox

An agricultural venture that is a bit different from the tobacco, cows and corn that have been the basis of Appomattox County's agrarian economy has recently opened its doors.

Rosewood Vineyards, part-time venture of Betsy and Howard Bryan, is the first licensed commercial winery in the county. It is the newest and one of the smallest of Virginia's 24 farm wineries. Like all of the farm wineries, it is a complete operation with its own vineyard to provide the grapes and with a small, but well equipped winery for processing the fruit into wine.

The five-acre vineyard was planted in 1980 on a part of the farm which Betty and Howard purchased from her father, John Alvis, Jr., in 1966. At the time they bought the landland the thought of actually farming was an idea that was too far away to be considered seriously, for Howard was on his way to Vietnam as a captain in the Marine Corps. The purchase was thought of as an investment.

When the couple moved to Appomattox County in 1971 they started to consider ways to use some of the land. Raising grapes was considered early, and test plantings were done in 1972 to select varieties that were suitable for the central Virginia climate.

With the advice of professional viticulturist Lucie Garrett, and with the lessons learned from the test plantings, the Bryans selected the grape varieties they wanted. They built a stout fence around the vineyard site to keep out the cows that Betty's father raises on the farm, and in May of 1980 they held a "planting party" that saw over 2,500 young grapevines planted in two days, thanks to the help of both their families and a lot of

In the time since the first vines were planted many lessons have been learned. It was found that rows can be fenced out of the vines, but that deer cannot. The several varieties of grapes differ greatly in disease resistance, in cold hardiness and in sensitivity to some of the spray materials that are used to prevent fungus diseases. It was also found that the market for fresh, locally grown grapes was not particularly attractive.

In spite of the problems the vines flourished, and the problems yielded to solutions. The deer problem was solved by electrifying the vineyard fence to keep the two very active dogs inside. The dogs not only keep out the deer - they discourage birds, groundhogs , and just about anything else that would invade the five-acre "grape patch."

Slight changes in cultural practices and in the spray scheduled under the guidance of the viticultural consultant have largely solved the agricultural problems. The marketing of perishable fresh grapes was no longer considered practical, especially since both of the Bryans have fulltime jobs. The next logical step was to start a winery.

The idea of building the winery had actually been considered all along. It seemed to fit the couples' interests and skills (Howard is an engineer with Abbott Laboratories, and is used to handling liquid processes), and it appeared that it could be a profitable venture if well managed, and if good quality wine could be consistently produced and sold.

Again a consultant with special knowledge of enology - the science of winemaking - was employed to help design the facility and to provide guidance in the management of the first vintage. Once the plans were complete and financing arranged, progress was rapid. The winery was built and equipped in less than four months, and the 1983 grape crop was to become the 1983 vintage.

The Bryans expressed satisfaction with the way things were

That romance that a popular television show would make one believe is a part of being in a business that is as old as recorded time.

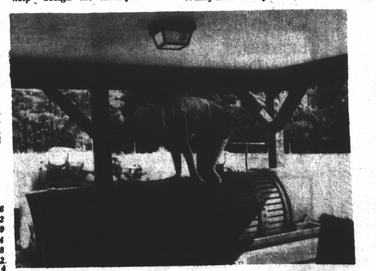
Still, the wine is good, and both Betty and Howard feel that there is much to be said for a venture that involves the whole family. A division of labor has evolved that puts Betty in charge of the vineyard, and Howard directing the winery.

Katherine Anne, the 15-year-old daughter, has learned to prune and to do many of the neccessary vineyard tasks, while Heather Lori, now 12 years old, cooks many of the meals and is beginning to learn some of the vineyard skills. In this regard a farm winery is not far different from any other family farm.

There are differences from other farms, of course. The amount of government paperwork associated with the operation of a winery was a shock. Even with a computer, it takes a full day to complete a month's paperwork.

Then there is the need to sell the product, which is not the same as selling a farm commodity. The selling is pleasant, though. Betty says "Everyone we talk to about the wine greets us with a smile. It is a pleasant topic."

So far most of the sales have been to stores and restaurants, but an increasing number of people have heard of the winery and come to see the vineyard and to purchase the wines they taste in the winery. To accomodate visitors the winery is normally open every afternoon except Sunday during the summer, and on Saturdays after school starts when Betty resumes her "normal" job of teaching sixth graders at the county Elementary School.



THE STONEWALL VINEYARDS - an up-to-date vineyard and winery but the old practice of "stomping" grapes is still in order. Kelly Bryan, daughter of Howard and Betty is hard at work. Heather Bryan, another daughter often has the "stomping" chore too.

Hospice offers help for the sick

By FRANCES ABBITT

The problems that face the terminally ill and their families are much more than providing nursing care, medicine and regular visits by the doctor. Often the family member caring for the terminally ill patient in the home is faced with the problems of getting out of the house to attend to business or even for just a few hours of rest and a change of scenery. There is help....Hospice.

"Hospice is a volunteer organization for terminally ill patients and their families. We offer a wide variety of serices," said Robert Redfern, volunteer worker for Hospice Services. "The services are offered by a team of trained volunteers and include different types of help," he added.

Respite is one of the services offered. A volunteer will go to the home of the terminally ill patient and spend up to three hours with the patient, allowing the family member to get out of the house or just rest without responsibility for the given time. Hospice vbolunteers will run errands for the family of the terminally ill.

Although the Hospice office is located in Lynchburg at the Lynchburg General Hospital, the services are available to Appomattox County residents.

To receive the assistance of HospiceServices, an individual (the patient or family member) should have their doctor contact Hospice and indicate the need of the service.

"We need volunteers to work with Hospice," said Redfern. "We need people who are compassionate, concerned with serving their fellowmen and have the time for volunteer work."

A trainingk period of 12 weeks, one night a week, with a two-hour class each night is required of volunteers before begining work.

Any individual interested in becoming a volunteer for Hospice may attend a symposium that is held prior to training time. This affords the prospective volunteer an opportunity to see if they are suited to work for the Hospice and then if they decide they want to go with the training for volunteer work, the classes are set up.

"We need volunteers to help us with Hospice services; we would like to have volunteers from the Appomattox area who feel they can give of their time to a worthwhile cause," said Redfern. "We also want to emphasize the fact that Hospice Services are available to Appomattox County residents," Redfern concluded.

Hospice is sponsored by the Lynchburg General Hospital, and the office is located in the hospital. Betsy Wineland is director of Hospice and may be reached by calling 528-2001.

Pamplin gets hearing

A public hearing to discuss a proposed grant application will be held at the Pamplin Town office next Tuesday, June 27.

The Pamplin Town Council is considering applying to the Virginia Department of Housing and Community Development for funds to help build a new municipal water system.

Breakfast meeting slated

The Appomattox County Chamber of Commerce will hold its second breakfast meeting Monday, June 18 at 7:30 a.m. at the Heritage Inn.

Breakfast will be served buffet style, at a cost of $3 per person.

The topic of discussion for the meeting will be economic development in Appomattox County, and the county's participation in the state's Community Certification Program.

All chamber members and other interested persons are invited to attend. Please call 352-7400 or 352-7300 to make reservations, by Thursday morning.

'Fun Day' scheduled

Plans are being made for an "Old Time July 4 Celebration," sponsored by the Appomattox County Department of Recreation.

County residents of all ages are invited to come to Appomattox County High School July 4 from 4 p.m. to 8 p.m. to participate in a variety of activities ranging from softball to horseshoes.

Further details about the event will be listed in next week's Times-Virginian.

Father Darkleaf

By CALVIN ROBINSON

As of Monday morning lots of us were just sitting around waiting for RAIN. Hope there will be Showers of Blessing ere you are you read this. Last week I asked for color of priority in use of water: hose, vegetables, flowers, lawn? The right answer - probably: the automobile. Some areas have had showers. Such as opposite ends of Appomatox County.

Homecoming. Letters from Bill and Hilda Buckney, of House Springs, Mo., says they will be in Appomattox June 27 to July 5 and hope to see local friends. Will be at the William Mitchells home. Mrs. Buckney is the former Hilda Mitchell of Appomattox. And I understand that Mr. and Mrs. George Koos of Tangent, Oregon, will be here in October. Mrs. Koos is the former Virginia Christian of Appomattox.

Mark Letterman, Jeff Beane, and Randy Phelps of Appomattox won honors in a Future Farmers of America Competition at Halifax Senior H.S. and 4-H Camp at Holiday Lake has a busy schedule.

The daylily is the flower of the moment. I have two clusters. Like to look until I find two blooms on one stalk and bring that into the house for its day of glory.

The highway death total in Virginia for 1984 has passed the 400 mark. Please drive carefully. Hang around, you may want to vote inNovember.

First garden tomato? Robert Walton, Route 2, reported gathering a nice garden ripe tomato Monday morning, June 18.

He has some 200 hills of tomatoes, Beefsteak or Big Early variety. Take a bow.

Woke up Monday to the tune of what sounded like machine gun fire. Turned out tobe a flock of birds pecking the gutters for a few drops of dew. Reminded me to fill the bird bath in my back yard.

Travel item. Last month 170,517 vehicles crossed the Bridge-Tunnel between Norfolk and Virginia's Eastern Shore.

First Day of Summer this week. Alas, I did not get around to Spring cleaning yet. Coming up: July has a Friday the thirteenth this year. Also, July fourth comes on a Wednesday this time around meaning no long holiday weekend.

Around town, several large, tall and old trees have been cut along highway rights of way. Mostly hollow, so could not count age rings.

Mr. and Mrs. Howard Shook, of Louisville, Colorado visited us last week. Traveling in a van-camper, they had2,000 miles. Only to look for history of the Patteson family. Fine folk. Wish you luck.

And thanks to my friend, Fred Dawson, and the experts at Lawson Ford, Inc. for a fine job keeping my 1963 Model car running.

Thanks for reading and seeya around growing Appomattox.

Board to meet

The Appomattox County School Board will meet next Wednesday, June 27 at 8 a.m. in the school board office.

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